EDICT OF GOVERNMENT

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

EAST AFRICAN STANDARD

Fishmeal — Specification

EAST AFRICAN COMMUNITY
Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Partner States in the Community through their National Bureaux of Standards, have established an East African Standards Committee.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

Fishmeal is a rich source of high quality protein and contains besides calcium and phosphorus, unidentified growth factors which are necessary for maximum growth rate and reproduction in livestock. The incorporation of fishmeal in animal feeds, especially poultry feeds and pig feeds has become a regular practice in the animal feed industry.

The development of this standard will not only serve as an important and useful reference document for any envisaged large scale fishmeal production but will go a long way to assist present manufacturers produce quality fishmeal.
Fishmeal — Specification

1 Scope
This East African Standard prescribes the requirements for fishmeal for use in compounding livestock feeds.

2 Requirements

2.1 Raw material
Fishmeal meant for compounding livestock feeds shall be obtained from fresh fish or fishwastes or unsalted sun-dried fish or any of these in combination.

2.2 Product requirements

2.2.1 Fishmeal shall be in the form of powder ground to such fineness that practically the whole shall pass through a 2.8-mm sieve.

2.2.3 Fishmeal shall be free from harmful constituents, metallic objects, adulterants, insect infestation and from visible fungal growth.

2.2.4 Fishmeal shall conform to the requirements prescribed in Table 1.

2.2.5 Fishmeal treated with antioxidants shall conform to requirements in Table 2.

Table 1 — Requirements for fishmeal used in compounding livestock feed

<table>
<thead>
<tr>
<th>No.</th>
<th>Characteristic</th>
<th>Requirements</th>
<th>Methods of test</th>
</tr>
</thead>
<tbody>
<tr>
<td>(i)</td>
<td>Moisture per cent by mass (Max.)</td>
<td>10</td>
<td>EAS 74</td>
</tr>
<tr>
<td>(ii)</td>
<td>Crude Protein per cent by mass (Min.)</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>(iii)</td>
<td>Crude Fat (Max.)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>(iv)</td>
<td>Acid insoluble ash per cent by mass (Max)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>(v)</td>
<td>Total ash per cent by mass (Max.)</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>(vi)</td>
<td>Calcium per cent by mass (Min.)</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>(vii)</td>
<td>Phosphorous per cent by mass (Min.)</td>
<td>1.5</td>
<td></td>
</tr>
<tr>
<td>(viii)</td>
<td>Sodium chloride per cent by mass (Max.)</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

NOTE Requirements from (i) to (vi) are on a moisture-free basis.

Table 2 — Antioxidant treated fishmeals

<table>
<thead>
<tr>
<th>Antioxidant</th>
<th>Per cent (max.) levels</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butylated hydroxy-Toluene (B.H.T.)</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Butylated hydroxyanisole (B.H.A.)</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Ethoxyguin</td>
<td>150 ppm</td>
</tr>
</tbody>
</table>

2.2.6 Microbiological requirements — Fishmeal shall be free from salmonella when tested according to the method given in EAS 217-6.

3 Packaging
Fishmeal shall be packed in clean polypropylene bags or other suitable container lined with polythene which are of sufficient strength and shall be properly sealed so as to withstand reasonable handling without tearing or bursting or falling open.
4 Labelling

Each bag or container shall be clearly marked and labelled to display the following information:

i) Name of product.

ii) Name and address of manufacturer.

iii) Date of manufacture and the words “best before ————(date)”.

iv) Net mass (metric units).